



**Pur Brebis Du Val d'Oc – Fromagerie Pardou, French Pyrénées**

Pur Brebis Du Val d'Oc is a pasteurized sheep milk cheese made in the Basque style and modeled after the beloved 'Abbaye de Belloc' which is no longer being imported into the states due to thick red tape. We were thrilled to find such a great substitute in this Pur Brebis Du Val d'Oc which is produced by Fromagerie Pardou who has been making traditional Basque cheeses for over five generations in the Ossau Valley in the French Pyrénées. The cheese is aged in a natural stone cave for at least three months prior to release, and throughout the aging process, each wheel is hand rubbed on a regular basis by the Affineur, resulting in a cheese with a natural, crusty and brownish rind. Semi-firm with a dense, rich and creamy texture, the cheese offers a slightly caramelized character along with grassy, earthy flavors which amplify the crisp pear and fresh citrus notes in this expressive Pinot Grigio from Alto Adige, Italy.

**Wine Pairing: 2017 Eisacktaler Kellerei Cantina Valle Isarco Pinot Grigio, Alto Adige, Italy**



**Chevre – Skyhill Napa Valley Farms, Napa Valley**

Skyhill Chevre is a pasteurized fresh goat cheese produced from three simple ingredients: California grade A goat milk, vegetable rennet and sea salt. Skyhill Napa Valley Farms has been in business since 1990 and began as a small operation which cultivated organic gardens and sold fresh produce at local farmers' markets. A year later, they introduced their first goat cheese, and it's no surprise judging by the exceptional quality of this delightful chevre that they were very successful. The company has since then relocated to a bigger, sustainably farmed site where they only make fresh, small-batch goat cheeses on a weekly basis. In addition to this pure style, Skyhill offers a myriad of flavored goat cheese including jalapeño, rainbow peppercorn, garlic & chive, tomato & basil and chipotle & honey in addition to a goat feta. Soft, tangy, citrusy and impeccably fresh, Skyhill chevre is the perfect match with this zesty, herbaceous, tarragon and white pepper-scented Grüner Veltliner from Kamptal, Austria.

**Wine Pairing: 2017 Weingut Weixelbaum 'Stephanus' Grüner Veltliner, Kamptal, Austria**



**Mezzo Secco – Vella Cheese Co., Sonoma, California**

Mezzo Secco, Italian for "half dry", is a raw cow milk cheese aged a minimum of four months; the recipe was originally created out of necessity during the Great Depression. The Vella Cheese Company, founded in 1931 in Sonoma by Tom Vella, crafted the first Mezzo Secco in response to consumers' demand for a firmer fresh Jack cheese that could survive during the summer months in iceboxes (cooled by a melting block of ice) that most people used as refrigeration units in their homes. The style was sold only for a short time until mechanical household refrigeration became cheaply available after WWII and demand subsided. Nonetheless, current proprietor, Ig Vella, revived his father's recipe in 1999 and went on to win many awards and loyal customers. Coated in a fine layer of pungent black pepper, this medium-dry, semi-aged version of Vella's signature 'Dry Jack' offers a smooth, creamy texture, a slight milk tang and notes of roasted nuts, fresh hay and peppery spice. The salty richness in the cheese is a lovely foil for this juicy, stewed black cherry and plum-flavored blend of Syrah, Grenache and Mourvèdre from Sonoma County, helping to coax its flavors of dark roast coffee and anise to the forefront.

**Wine Pairing: 2016 Enkidu Cuvée 'JM' Red Blend, Sonoma County**



**Ocelli in Foglie di Castagno – Beppino Ocelli, Piedmont, Italy**

Ocelli in Foglie di Castagno is a semi-hard, raw cow and sheep milk cheese that is part of Beppino Ocelli's line of 'Grand Piemontese Cheeses' for which he has garnered a stellar reputation. This is just one of many 'Testun' meaning 'hardheaded' cheeses produced by Ocelli, which are meant to pay homage to a very old, rustic style of cheesemaking that utilizes various milk ratios and 'left overs' from other types of food production. Aged in world-class, perfectly humid Affinage cellars in the small Hamlet of Valcasotto for 18 to 24 months, the wheels are then wrapped in chesnut leaves which impart a nutty, almost peanut-buttery flavor to the salty, decadent cheese. Very dense but slightly crumbly in texture, Ocelli in Foglie di Castagno is a natural partner to this bright and juicy Barbera which also hails from Piedmont, Italy; the rich and savory flavors in the cheese tame the wine's grippy tannins while also accentuating notes of crushed blueberry and black plum.

**Wine Pairing: 2016 Deltetto Barbera d'Alba, Piedmont, Italy**